

Tre Piani

Antipasti Misti alla Tre Piani.

A selection of hot and cold house specialties served tableside for two or more
Homemade mozzarella, calamari, eggplant rollatine, prosciutto, brie bruschetta,
roasted peppers and mushrooms
\$16 pp add shrimp for \$2 more

Cold Appetizers

Imported Parma prosciutto ham with melon "carpaccio"

10

Daily Homemade Mozzarella with vine-ripened
tomatoes, roasted peppers and basil

10

Tuna Tartare with wasabi aioli, pickled onion and bruschetta

12

Beef Carpaccio with chiffonade arugula, heirloom tomato, shaved parmigiano cheese
and spicy mustard aioli

12

Delaware Bay Oysters on the half shell served with traditional cocktail sauce
and cilantro mignonette

13 ½ dozen

25 dozen

Hot Appetizers

Homemade Soup Daily

7

Our famous fried local calamari tossed in an Italian sweet and sour sauce

14

Baby artichokes baked in a terra cotta pot with garlic, rosemary, lemon and olive oil

10

Fresh Local Zucchini blossoms fried crisp and stuffed with buffalo mozzarella and served with
tomato sauce

12

Grilled Spedini of Shrimp, peppers, onions and anchovy sauce

12

Baked Littleneck Clams stuffed with Chorizo, peppers and parmigiano

10

INSALATE

Mr. McGregor's baby green salad with aged sherry vinaigrette

8

Caesar salad with a blend of romaine, red oak and endive, parmigiano cheese
and spicy croutons in our famous dressing

8

Local Watermelon salad with feta cheese, frisee, toasted almonds and balsamic reduction

9

Crabmeat and avocado salad with radicchio, tomato and cilantro lime dressing

15

Salumi Salad; local arugula, locally made soppressata, fiocchetti, prosciutto and olive oil

12

Local Heirloom Tomatoes with basil, olive oil and garlic chips

9

Add fresh mozzarella

13

Local bibb lettuce with vine-ripened tomato, bacon, artisanal blue cheese, croutons, oregano, olive oil
and balsamic vinegar

9

As seen on the TV Food Network

Garden State Seafood Panzanella Salad. Little neck clams, scallops and calamari quickly sautéed
with garlic, fennel, vine-ripened tomato, cucumber and basil with bread

18

Pasta

Penne with fresh crushed tomato, garlic,
basil and olive oil

18

Tortellini alla Bolognese; a rich tomato
and meat sauce

20

Pappardelle with wild mushrooms
and mascarpone cheese

21

Rigatoni with filet mignon tips and
gorgonzola cheese

	25
Rigatoni with eggplant, tomato, capers, olives and basil	
	21
Fettuccine with shortrib, sausage and mushrooms in tomato sauce	
	23
Angel Hair with shrimp, clams, sea scallops and spicy tomato sauce	
	25
Angel Hair with zucchini blossoms, heirloom tomatoes, garlic, peperoncini, olive oil and feta cheese	
	24
Crispy spaghetti with shrimp, prosciutto, roasted garlic, parmigiano and cream	
	25
Smoked Provolone Ravioli "Al Forno" with spinach, roasted garlic, parmigiano and cream	
	23

Entree Salads and Light Entrees

Mixed Grilled Seafood Salad	
Tuna, Salmon, Shrimp and Calamari served over mixed local baby greens and balsamic vinaigrette	
	20
Grilled Chicken Paillard Salad; Thin chicken cutlet quickly grilled with olive oil and rosemary served with local baby greens, tomato and shaved parmigiano cheese	
	18
Pizzette Margherita; crispy homemade with tomato, fresh mozzarella and tomato	
	15
Pizzette with choice of four cheeses, pepperoni, mushrooms or spinach and ricotta	
	17
Pan-Roasted Monkfish Filet with cherry tomatoes, basil and butter served with summer vegetables and roasted potatoes	
	23
Eggplant rollatine baked in a terra cotta pot with spaghetti, four cheeses and tomato sauce	
	19

Main Dishes

Sea Scallops sauteed in a Pignolia nut crust with summer vegetables and honey-lemon beurre blanc

30

Pepper-cruste tuna steak with a sweet onion-risotto cake, avocado sauce
and warm tomato-frisee salad

32

Filet of Summer Flounder sauteed with lobster, lemon, basil, cherry tomatoes and toasted almonds
served with summer vegetable risotto

34

Breast of chicken sauteed with artichokes, capers, tomato and rosemary served with roasted potatoes

28

Grilled Lamb Chops with mint pesto, whipped potatoes and summer vegetables

32

Osso Buco Milanese with saffron scented risotto

35

Crispy Parmigiano Crusted Veal Cutlet with whipped Yukon gold potatoes, sauteed spinach
and a light tomato sauce

32

Grilled Filet Mignon with Wild Mushroom sauce, and gratin of potato, bacon and cheddar cheese

35